

Amendments to the Claims

The Claim Listing below will replace all prior versions of the claims in the application:

Claim Listing

- 1-18. (Cancelled)
19. (Withdrawn) A method for preparing a low viscosity glucomannan composition, comprising admixing glucomannan and an edible viscosity lowering polysaccharide having a molecular weight of from about 1,000 to about 50,000 daltons, in an aqueous medium, wherein the aqueous medium is selected from the group consisting of milk, milk-based beverage, carbonated beverage, fruit-based beverage, beer, wine and soy milk, thereby producing a low viscosity glucomannan composition.
20. (Withdrawn) The method of Claim 19, wherein the viscosity lowering polysaccharide is selected from the group consisting of: maltodextrin, hydrolyzed guar gum, inulin and combinations thereof.
21. (Withdrawn) The method of Claim 20, wherein maltodextrin has a dextrose equivalent value less than about 18.
22. (Withdrawn) The method of Claim 19, wherein the maltodextrin is present in an amount of from about 0.5% to about 20% by weight.
23. (Withdrawn) The method of Claim 19, wherein the hydrolyzed guar is present in amount from about 1% to about 20% by weight.
24. (Withdrawn) The method of Claim 19, wherein the glucomannan is konjac flour.
25. (Withdrawn) The method of Claim 24, wherein the konjac is present in an amount of from about 0.5% to about 5.0% by weight.

26. (Withdrawn) The method of Claim 24, wherein the konjac is present in a nutritionally beneficial amount to effect a decrease in serum cholesterol or a decrease in serum glucose levels or both.
27. (Canceled)
28. (Canceled)
29. (Withdrawn) A method of preparing a high viscosity food product or beverage from low viscosity food product or beverage, comprising:
 - a) heating a mixture of maltodextrin and glucomannan containing food product or beverage in an aqueous medium, wherein the aqueous medium is selected from the group consisting of milk, milk-based beverage, carbonated beverage, fruit-based beverage, beer, wine and soy milk, under conditions suitable to produce a low viscosity mixture; and
 - b) hydrolyzing the maltodextrin in the glucomannan-maltodextrin composition in order to reduce the molecular weight of the maltodextrin, thereby increasing viscosity of the composition.
30. (Withdrawn) The method of Claim 29, wherein the maltodextrin has a dextrose equivalent value of less than about 18.
31. (Withdrawn) The method of Claim 29, wherein the amount of konjac is from about 0.5% to about 5.0% by weight.
32. (Withdrawn) The method of Claim 29, wherein enzymatic treatment or acid treatment or a combination thereof is used in step (b).
33. (Withdrawn) The method of Claim 29, wherein the enzyme is an α - amylase.
34. (Canceled)
35. (Previously Presented) A low viscosity glucomannan composition, comprising glucomannan and an edible viscosity lowering polysaccharide having a molecular weight

of from about 1,000 to about 50,000 daltons, dispersed in an aqueous medium, wherein the composition has a low viscosity compared to glucomannan dispersed in the aqueous medium in the absence of the viscosity lowering polysaccharide, wherein the aqueous medium is selected from the group consisting of milk, milk-based beverage, carbonated beverage, fruit-based beverage, beer, wine and soy milk.

36. (Previously Presented) The composition of Claim 35, wherein the glucomannan is konjac flour.
37. (Previously Presented) The composition of Claim 36, wherein the amount of konjac is from about 0.5% to about 5.0% by weight.
38. (Previously Presented) The composition of Claim 35, wherein the viscosity lowering polysaccharide is selected from the group consisting of maltodextrin, hydrolyzed guar gum, inulin and combinations thereof.
39. (Previously Presented) The composition of Claim 38, wherein the dextrose equivalent value of the maltodextrin is less than about 18.
40. (Previously Presented) The composition of Claim 38, wherein the amount of maltodextrin is from about 0.5% to about 20% by weight.
41. (Previously Presented) The composition of Claim 38, wherein the amount of hydrolyzed guar gum is from about 1% to about 20% by weight.
42. (Previously Presented) The composition of Claim 38, wherein the amount of inulin is from about 0.5% to about 30% by weight.
43. (Previously Presented) The composition of Claim 35, wherein the composition is a food product or beverage.
44. (Previously Presented) The composition of Claim 43, wherein the food product or beverage is a fat-containing food product or beverage.

45. (Previously Presented) The composition of Claim 43, wherein the food product or beverage is a reduced fat, low fat or fat free food product or beverage.
46. (Previously Presented) The composition of Claim 44, wherein the food product or beverage is a reduced fat, low fat or fat free food product or beverage selected from the group consisting of ice cream, cakes, pudding type desserts, sauces, margarine, butter, peanut butter, salad dressings, cream cheese, snack dips, mayonnaise, sour cream, yogurt, frozen desserts, fudge, cheese and skim milk.
47. (Previously Presented) The composition of Claim 43, wherein the food product or beverage is used as a shortening in the process of manufacturing a baked food product.
48. (Previously Presented) The composition of Claim 47, wherein the baked food product is selected from the group comprising cakes, pies, brownies, cookies, breads, noodles, crackers, graham crackers and pretzels.